



EAT SPAIN, DRINK SPAIN MENU

By Chef Diego Grimberg & Culinary Team at UNA



Chef Diego Grimberg

UNA's Culinary Advisor, is a Michelin-starred chef renowned for crafting exquisite dishes and honing the skills of future Spanish chefs. His dedication to authentic Spanish cuisine ensures UNA offers guests an exceptional dining experience rooted in the true flavors of Spain.

Tarta de Sardinas

Sardine | Soy Jelly | Sofrito

22

Arroz de Pulpo

Octopus | Romesco Sauce | Chorizo | Paprika

40

Rodaballo Con Salsa "Café de Hofmann"

Grilled Turbot | Orange | Pecan | Mushrooms

58

Solomillo de Ternera

Sanchoku Wagyu Pasture Fed Sirloin MBS 6 | Potato Mille-Feuille
Tartlet with Marrow and Piquillo Peppers | Marinated Egg Yolk

68

In partnership with the Embassy of Spain, celebrate the Spanish National Day with a month-long showcase of traditional and modern Spanish gastronomy and oenology with some of the finest suppliers and wine merchants.



**#Spain
Food
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Available from 15 Oct to 15 Nov 2023

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.



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BEVERAGE MENU

Available from 15 Oct to 15 Nov 2023



| | |
|-------------------------------------|----|
| Red Sangria | 19 |
| White Sangria | 19 |
| Estrella Galicia 500ml | 18 |
| Estrella Galicia Reserva 1906 330ml | 14 |
| Estrella Galicia Gluten-Free 330ml | 10 |

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